



2019

22nd Annual Skills Manitoba Competition

Contest Scope

CONTEST NAME: Baking / Pâtisserie

CONTEST NO: 32

CATEGORY: Post-Secondary – Maximum 8 Competitors

CONTEST LOCATION: School of Hospitality & Culinary Arts
Red River College
205– 504 Main Street
Winnipeg, Manitoba

CONTEST START TIME AND DURATION:

Registration will take place at 7:00 am sharp with the contest starting immediately afterwards at 7:30 am. The contest will be 5.5 hours in duration.

PURPOSE OF CHALLENGE:

Assess contestants' job preparation and highlight the excellence and professionalism of exceptional students in the area of small production and industrial baking and pastry making.

SKILLS AND KNOWLEDGE TO BE TESTED:

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, methods of finishing, baking and presentation.

The competitor will also be tested on their work efficiencies as they have to present products at specified times. During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene and organization.

Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing the required quantities?
- Do they have significant quantity of extra product?
- Did they have to remake a product a second time?

All food waste must be placed into a bus tub, which will be provided at each workstation. Disposing of the food waste cannot be done, until competitors have received notice from the Judges at the end of each day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

Presentation Time Line:

Competition Day	Set Up Time	Presentation of Molded Chocolate Bar	Lunch Will be discussed at	
A.M.	7:00-7:30	11:30	11:30 – 12:00	
Competition Day	Competition Time 5.5 hours	Presentation of Glazed Bar Cake	Presentation of Chocolate Show Piece	Clean-Up
P.M.	7:30-1:30	1:00	1:30	1:30-2:00

Whimsical Tea Party

The theme “WHIMSICAL TEA PARTY” needs to be incorporated in all products with respect to the Glazed Bar Cake & CHOCOLATE SHOWPIECE WITH INTEGRATED BAR CAKE STAND, the theme needs to be VISUALLY apparent in the decoration and the show piece.

Sanitation, Safety and Equipment

Competitors will be assessed based on the following criteria's:

- Correct uniform, no jewelry
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

Molded Chocolate Bar

Make and present the following molded chocolates:

- 8 identical chocolate bars.
- 30 - 45 grams each including decorations.
- Size of each: bar maximum length of 12 cm, width of 2.5 cm and height of 1.5 cm excluding decorations.
- Couverture chocolate for bar exterior. Tempered dark, milk or white chocolate may be used.
- No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
- Line a hollow mold with tempered couverture chocolate and fill them with two different fillings and cap them off in the molds to seal. The bar will be comprised of two layers of contrasting textures.
- A selected flavor will be provided at orientation. You must adapt your formula to include and highlight this flavor, which should be obvious in the overall taste of the chocolate bar.
- Temper needs to be visible.

Eight (8) Molded Chocolate Bars will be presented on a platter;

Glazed Bar Cakes:

The Theme of Competition must be represented in the overall decoration of the cake. The theme “**Whimsical Tea Party**” must be visually apparent.

Make and present: Two - 15.24cm x 5.08cm x 5.08cm (6” x 2” x 2”) Glazed Bar Cakes.

- The glazed cakes cannot exceed 5.08cm (2”) in height.
- Both cakes without decoration must be identical.
- The cakes must be glazed.
- A minimum of three textures must be included.
- The cake to be judged and cut in half does not have to be decorated.
- One bar cake will be decorated.
- The decoration is in alignment with the theme and visually apparent.

The cakes will be presented on 17.78 x 6.35 cm (2 ½” x 7”) cake boards. The decorated cake will remain at the competitor’s presentation table. Once the chocolate showpiece is on the presentation table, the glazed bar cake will be placed into the chocolate showpiece within the competition time.

The undecorated bar cake will be cut in half by the competitor. From the cake cut in ½, one portion will remain on the competitor’s presentation table and other portion will be placed on the judges tasting table. Three cake boards will be supplied by Manitoba Skills.

Chocolate Show Piece

Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: WHIMSICAL TEA PARTY.

Each competitor must prepare a Chocolate Showpiece with Integrated Bar Cake Stand with a maximum height of 75 cm 29.5” and a maximum width of 37cm or 14.5”

The design of the chocolate showpiece will integrate a stand for the Bar Cake. Permitted techniques may include:

- | | |
|-------------|----------------------|
| ○ Pouring | ○ Modeling Chocolate |
| ○ Molding | ○ Carving |
| ○ Brushing | ○ Piping |
| ○ Polishing | ○ Cutting |
| ○ Sculpting | |

A minimum of techniques must be used. Showpiece to be constructed with couverture chocolate only. No added ingredients are permitted.

The showpiece must reflect the theme.

Use of forms and or molds is allowed but should not exceed 30% of the overall showpiece.

Tempered chocolate must be visible on a minimum of 50% of the showpiece.

Tempered dark, milk or white chocolate may be used.

Cocoa butter colors may be used as highlights.

Minimal luster or metallic dusts to be used.

Showpiece will be presented on a 14.5" round base supplied by Manitoba Skills. Competitors may assemble their showpiece on their presentation table.

POINT BREAKDOWN /100:

Module Task	Total Marks
Professionalism, Safety, Sanitation & Organization	20
Molded Chocolates	24
Glazed Bar Cake	24
Chocolate Show Piece	32
Total Marks	100

Judgement Marks	
Not presented does not meet industry standards.	0
Acceptable and meets industry standards.	1
Meets industry standards and exceeds it in some respects.	2
Is excellent relative to the industry standard.	3

NATIONAL COMPETITION ELIGIBILITY:

- A mark of **70% or higher** must be scored by the gold medalist in order to attend the National Skills Competition

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED BY COMMITTEE:

- All Capital Equipment e.g. ovens, racks, benches, mixing machines, sinks, refrigeration and stove.
- All basic machine bowls and baking sheets not including specialty items such as molds and silpat sheets etc.
- Plates and boards for presentation of Chocolates, Bars and Chocolate Showpiece.
- Participants will not be allowed nor will use any other presentation accessories.

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED BY COMPETITOR:

- Contestants must bring all that is needed in terms of small wares, tools and equipment, which is not provided by the organization. For example: rolling pin, scale, silpat, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, measuring tools, pie plate, heat lamps, dryers, spray bottles, Butane/ Propane torches.
- Bring anything you think you might need to successfully compete at this provincial competition.

WORKSITE SAFETY RULES/ REQUIREMENTS:

All competitors are expected to comply with site safety rules and regulations as well as City of Winnipeg Food Safe Rules.

Professional Uniform is required:

- White Chefs' or Bakers' jacket.
- White or black and white checkered pants
- Hair net and cap/hat required
- Closed black shoes with a slip resistant sole (no high heels, sandals or running shoes)
- Apron, towels and oven mitts
- No jewelry allowed. (rings, earrings, bracelet, studs, watches, etc)

SPECIAL CONDITIONS/ ADDITIONAL INFORMATION:

Competitors who fail to register by 7:00am on competition day will be disqualified.

Competitors who fail to clean their workstation and wash their dishes at the end of the competition will be disqualified.

No ingredients except those supplied will be allowed.

Some seasonal ingredients may become unavailable at the last minute, so competitors should always be prepared for a change in ingredients.

THE IMPORTANCE OF ESSENTIAL SKILLS FOR CAREERS IN THE SKILLED TRADES;

Essential skills are used in nearly every job and at different levels of complexity. They provide the foundation for learning all other skills and enable people to evolve with their jobs and adapt to workplace change. Good Essential Skills means you will understand and remember concepts introduced in technical training. The level of Essential Skills required for most trades is as high as or higher than it is for many office jobs.

The following 9 skills have been identified and validated as key essential skills for the workplace:

Numeracy, Oral Communication, Working with Others, Continuous Learning, Reading Text, Writing, Thinking, Document Use, Digital.

Essential Skills required for Baking: Reading, Document Use and Oral Communication

TECHNICAL COMMITTEE MEMBERS' CONTACT INFORMATION:

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Terry Willerton, Tec Voc
Ainsley LaFleche, KEC
Chantalle Noschese, RRC
Paul Lemire, John G Stuart



Important:

No other ingredients are allowed to be brought to the competition site except the ingredients listed below, unless approved prior to competition and made known to all competitors.

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY

NOTE:

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Edited last February 11, 2019

A complete list of all ingredients including the amounts of each ingredient **must** be submitted to the technical committee by **March 15, 2019**. Please provide an excel spreadsheet to document the required ingredients.

*Recipes and units of measure other than metric will not be accepted.

If a competitor does not submit an ingredient, it will not be available, even if it is on the ingredient list. As all ingredients are ordered in required amounts. Each competitor must submit their own excel document requesting their required ingredients. Any ingredient requested that is not on the list must be approved by the technical committee prior to the competition. All competitors will be notified of approved ingredients that are not on the common list of ingredients below. Competitors may be responsible for providing these approved ingredients.

Common Tables: access to all the products provided-

Baking Ingredient List 2019	
CHOCOLATE PRODUCTS	FRESH FRUIT/SPICES
Couverture/milk	Oranges
Couverture/white	Lemons
Couverture/dark	Limes
Cocoa powder	Pineapple
Coating Chocolate/dark	Strawberry
Cocoa Butter	Raspberry,
Dairy & Fat	
Whipping Cream	Blueberries
Butter, unsalted	Fresh Herbs/Vegetables
Whole Milk	Thyme
Eggs, large	Rosemary

Buttermilk powder	Mint
Mascarpone Cheese	Jams/Glazes/Fillings
Hi Ratio Vegetable Shortening	Gelatin leaves
Vegetable Oil	Gelatin Powder
Olive Oil	Raspberry Jam
Cream Cheese	Mirroiir Glaze
Condensed Milk	Nappage Apricot Glaze
Leavening Agents	Decorating Ingredients
Instant Dry Yeast	Rolled Fondant white
Fresh Yeast	Soft Fondant
Baking Powder/double acting	Tea - Earl Grey
Baking Soda	Tea - Jasmine
	Flavourings
Liquors	Instant Coffee
Baileys	Bourbon Vanilla Bean Paste
Frangelico	Vanilla extract
Port	Nuts & Seeds
Presecco	Coconut sweetened, fine
Flour & Starch	Hazelnut, whole
Bread Flours	Almonds/blanched & ground
All Purpose flour	Almonds/sliced
Pastry Flour	Pistachio Paste
Cake flour	Pecans
Corn Starch	Pumpkin seeds
Sugars/Sweet	Processed Fruit
Sugar, granulated	Dried Apricots
Sugar, icing powder	Raisins, Sultana
Sugar, brown	Cranberries, dried
Honey	Fruit Purees/ Mango, Passion Fruit, Griotte (sour Cherry
Glucose	Frozen Fruit
Maple syrup	Mango, Blackberry
Isomalt	Dried Spices
	Cinnamon Sticks
Silicon Paper	Cinnamon, ground
Cling Film	Star Anise
Aluminum Foil	Salt
Cardboard Cake Circles (10") & (8")	Poppy seeds
Paper Towels	Sesame seeds
	Chili Flakes

Dish Soap/Sanitizing solution in spray bottles	Lavender
	Whole Black Pepper
Nutritional Ingredients	
Pumpkin seeds	Other Ingredients
Sunflower Seeds	Crunchy Flakes
Flax	Ice cubes
Coconut flower	

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY

Both Secondary and Post-Secondary Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the last 15 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients. Beyond the two additional ingredients, no other ingredients are allowed to be brought to the competition site.

NO GOLD LEAF, NO SILVER LEAF

Competitors may bring the following items that are not being provided:

- Food Colors and colored cocoa butter
- Chocolate and sponge transfer sheets
- Vanilla Beans
- Citric Acid
- Fleur de sel
- Edible Dusting Colors
- Agar
- Pectin
- Sea salt
- Tartaric Acid
- Lustre Dust/Metallic Powders
- Tapioca
- Maltodextrin
- Xanthum Gum
- Soy Lecithin
- Tonka Bean
- Yuzu Juice

PLEASE NOTE: Secondary Competitors/Minors

If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a Provincial Technical Committee (PTC) member for assistance. Secondary competitors/minors are not to handle any alcohol. A skills member will dispense the desired amount within the recipe for the competitor.